



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: CHERRY TOMATOES

The tiny cherry tomato is low in calories and can be enjoyed both fresh or cooked. Here, we roast it to bring out its natural sweetness and tenderness which go perfectly with the crispy bacon and the savoury basil pesto.



4. BACON & PESTO PASTA

WITH ROASTED CHERRY TOMATOES

 25 Minutes

 2 Servings

Simple comfort food featuring a home-made pesto, pasta, crispy bacon and delicate blistered cherry tomatoes.

FROM YOUR BOX

SHORT PASTA	250g
CHERRY TOMATOES	1 bag (200g)
BASIL	1 packet
GARLIC CLOVES	2
PARMESAN CHEESE	1 packet (125g)
SHALLOT	1
GREEN BEANS	1 bag (150g)
BACON	1 packet

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, dried oregano, balsamic vinegar

KEY UTENSILS

saucepan, oven tray, frypan, stick mixer

NOTES

If preferred, roast all the vegetables. Alternatively, add cherry tomatoes and bacon to pan with shallot and beans in step 4.

If you have any nuts or seeds, a handful or two is a great addition to the pesto! We especially love pine nuts.

No pork option - bacon is replaced with sliced turkey. Slice and add to frypan with onions and beans in step 4.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Set oven to 220°C (see notes).

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions or until al dente. Drain, reserving **1/2 cup water**. Return to pot.



2. ROAST THE TOMATOES

Place cherry tomatoes on a lined oven tray and toss with **oil, 1/2 tsp oregano, salt and pepper**. Roast in oven for 10 minutes, see step 5.



3. MAKE THE PESTO

Roughly chop basil leaves (reserve some for garnish). Place in a jug with **1** crushed garlic clove, **half** of the parmesan cheese and **1/3 cup olive oil** (see notes). Blend with a stick mixer to a smooth consistency.



4. COOK THE SHALLOT & BEANS

Heat a frypan with **1 tbsp oil** over medium heat. Slice and add shallot, cook for 4 minutes. Crush and add remaining garlic clove and **1 tbsp balsamic vinegar**. Trim and cut beans into 3 cm pieces. Add to pan and cook for further 3 minutes or until tender.



5. ADD THE BACON

Add bacon to tray and roast for further 5-10 minutes.



6. FINISH AND PLATE

Toss bean mixture, pesto (use to taste) and cherry tomatoes with pasta, adding **pasta water** to taste (we used 1/2 cup). Season with **salt, pepper and balsamic vinegar**.

Serve topped with crispy bacon, reserved parmesan and basil.

How did the cooking go? We'd love to know - help us by sharing your thoughts!
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

